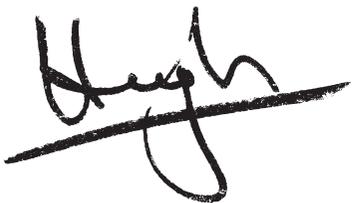


# HUGH HAMILTON

## The TRICKSTER

# 2018

**Hugh Hamilton is the 5th generation of a large wine dynasty and is regarded as the black sheep of the family. So when it comes to tasting his wines, you can expect to enjoy the difference. The black sheep experience is extraordinary. Hugh is a master of a most reprobate range of varieties from the classics to the more eclectic.**



### PINOT GRIGIO 100%

Most winemakers (myself included) care little for fashion style – but wine style is critical! Is this a Pinot ‘gris’ style or Pinot ‘grigio’ style? The latter, dear reader, the latter. Why? Because we deliberately picked the fruit at the lower end of its acceptable range to retain the quintessential crisp, light, fine qualities of both the variety and the region. It’s crisper and drier than your average Gris. There’s a reason for that – it’s all about the food. Read on...

### WINEMAKER’S NOTES

Pinot Grigio – literally the ‘Grey Pinot’ becomes quite coloured as it ripens. The particular conditions of this vintage have led to higher colour than usual, and while certainly not grey there is a ‘steelier’ cast to this vintage. Along with the slight colour increase has come an enormous amount of varietal flavour and aroma – a fair trade to me!

### BOUQUET & PALATE

Huge bouquet of lemon blossom, orange sherbet, and oyster shell is overlaid on more subtle notes of elderflower and jasmine. The succulent and crunchy palate is covered with the zest of lemons and limes, apple blossom, and pink lady apples.

### COLOUR

A very pale and steely straw.

### DRINK

Drink now through to next year’s release to capture the fresh zestiness of this wine

### FOOD MATCH

You can enjoy the Trickster on its own or with most summer dishes but note that this is the wine for seafood, pair it with oysters natural, or even King George crab. Cast your net anywhere into the sea and whatever you catch and cook will work with the ‘Trickster’.

### HARVEST DATE

31st March 2018

### HARVEST METHOD

Machine harvested in the dead of a cold Hills night

### BOTTLING DATE

May 2th 2018

